



JEAN'S CAFÉ

RESTAURANT • BRASSERIE

*Manger chez nous,
c'est choisir la cuisine du goût :
gourmande, authentique et inventive.*

C'est du plaisir à partager !



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



FAIT MAISON



QUALITÉ
TOURISME

STARTERS

To share.... or not

Garlic-flavoured snails

6 p. 12.00 € 12 p. 23.00 €

Producteur local - la Ferme du Bocage – Campagne lés Hesdin



Assortment of cooked, cured meat and pâtés

18.50 €

Mixed assortment, cooked, cured meat pâtés and cheese

24.00 €

Marinated and breaded thinly-sliced of chicken breast

13.00 €

BBQ sauce

Homemade potted

10.50 €

Caribbean-style codfish fritters

Excellent!

12.00 €

tartare sauce

Fried squid

16.00 €

tartare sauce

Fresh raw minced salmon

16.00 €

beetroot, smoked avocado cream, combava

FOR KIDS

Kids menu

Until 10 years old

14.50 €

choice :

Homemade hamburger (meat beef, burger sauce & cheddar cheese)

Fresh minced steak / Marinated and breaded thinly-sliced of chicken breast

/ Mussels / special fish of the day

Side : French fries / pasta / fresh vegetables

Dessert : 1 ball of icecream / 1 sugar crêpe / 1 light chocolat pastry

MAIN COURSES

From the land

Beef Angus skirt steak 26.00 €
pepper sauce, French fries

Cordon bleu 2.0 26.00 €
Breaded fillet of chicken, cheddar sauce,
ham and Speck, French fries

Preserved duck parmentier 22.00 €
meat juice flavoured with orange

Wok of breast chicken 24.00 €
with tandoori spices,
crip vegetables and noodles

Andouillette AAAAA 21.00 €
a type of chitterling sausage
mustard sauce, French fries

Fresh raw minced steak 22.00 €
French fries

Cheddar Burger 21.00 €
home made bun, sauce, grilled bacon,
cheddar cheese, preserved onions,
tomatoes, pickles, french frites

Double Cheddar Burger 28.00 €

Fresh minced steak, French fries 17.00 €
with egg on top, +1.00 €
with pepper sauce +2.50 €

Spaghetti with meat balls 19.50 €
tomato sauce with basil,
parmesan cheese

From the sea

Brioche bread with smoked salmon
avocado and cream cheese with herbs,
poached egg 19.50 €

Shrimps Tom Yum 26.00€
coco milk and curry broth, citronella,
fresh vegetables and basmati rice

Fish and chips 21.00€
tartare sauce,
French fries

Pan sautéed scallops, 29.00 €
paëlla style risotto,
Ibérico chorizo juice

Fresh raw minced salmon 26.00 €
beetroot, smoked avocado cream,
combava
French fries or green salad

MUSSELS

In a cream sauce

Starter 12.00 € Main course 21.00 €

In a shallot and white wine broth

Starter 11.00 € Main course 20.00 €

SNACKS

Pour faire simple !

Served with French fries or green salad

Welsh simple 19.50 €

Melted cheddar on toast with beer, Worcestershire sauce, mustard

Welsh complet 20.50 €

Cheddar, ham and egg on top

Marinated and breaded 19.00 €

thinly-sliced of chicken

BBQ sauce, French fries

Croque-Monsieur 15.00 €

Toast open sandwich with ham, mornay sauce, sprinkled with comté grated cheese

Madame - egg on top +1.00 €

Plain omelette 13.00 €

Supplement of your choice :

2.00 € per supplement : ham, mushrooms, cheese, onions

SALAD

Caesar salad

20.50 €

Salad, free range crisp breast chicken and bacon, hard-boiled egg, parmesan cheese, Caesar sauce, crouton

SUPPLÉMENTS

French fries, green salad, spaghetti, parmesan cheese risotto

4.50 €

Fresh vegetables

6.50 €

La frite chez nous, c'est...

la frite fraîche de l'Authie
provenant de la ferme familiale Desoomer



PASTA AND PIZZAS

Pasta

Pasta shells with ham, parmesan and pecorino truffles cheese cream 24.00 €

Pizzas (Pate fine maison)

Bambino *For children* 9.90 €

Tomato sauce, ham and mozzarella

Margherita 12.90 €

Tomato sauce, mozzarella

Regina 14.90 €

Tomato sauce, mozzarella, ham, mushrooms

Welsh 19.50 €

Fresh cream, mustard, ham, cheddar cheese, beer croutons,
Worcester sauce, egg on top

4 fromages 18.60 €

Fresh cream, comtè, goat cheese, cheddar cheese, mozzarella

Nordique 18.90 €

Fresh cream, homemade smoked salmon, goat cheese, onions, mozzarella

Veggie 18.50 €

tomato sauce, fresh vegetables (mozzarella on request)

BREAKFAST TIME

Petit-déjeuner servi jusqu'à 11h30

English Breakfast 12.00 €

eggs, bacon, hot drink, orange juice

Continental Breakfast 10.00 €

Hot drink, bread, butter and marmalade, orange juice

LES PÂTISSERIES

Dessert du jour

Gourmet Jean's platter	13.50 €
L'Enduro du Lido® <i>le dessert "Signature"</i> House speciality chocolate cake «patrimoine gourmand du Touquet depuis 1985»	10.50 €
Rhum baba homemade organic vanilla chantilly cream served with Old Clément Rum shooter	12.00 € +4.00 €
Warm thin Guayaquil chocolate pie	10.50 €
Caramelized custard cream with vanilla from Madagascar and Papouasie	10.50€
Rice pudding with organic vanille from Madagascar condiments, salt butterscotch	10.50€

CHEESE

Assortment of cheese	14.00 €
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LES CRÊPES

Sugar	4.90 €	Salt butter caramel sauce	5.90 €
Brown sugar	4.90 €	Chocolate	5.90 €
Marmelade	5.40 €	Flame crêpe	9.90 €
Honey	5.90 €	choice :	
		Grand Marnier or Calvados	
		or Cognac or Armagnac	

ICE CREAM

*Fabrication Artisanale
Made in Le Touquet*

After eight Ice 9.50 €

Get 27, chocolate, mint with chocolate
icecream, chnatilly

Café Liégeois 9.50 €

Chocolat Liégeois 9.50 €

Dame Blanche 9.50 €

Colonel 9.50 €

À LA COUPE

3 boules 8.50 €

2 boules 6.50 €

Water Ice

raspberry, lime, passion fruits

Ice cream

Vanilla , Coffee , Chocolate, Strawberry,
Salt butter caramel, pistachio,
Mint with chocolate



ici tout est
fait maison

Tous nos plats sont élaborés intégralement dans notre cuisine, à partir de produits frais et de saison, mitonnés sur le moment, pour le bon sens et le goût du vrai. Cependant, quelques produits à la carte peuvent parfois manquer

Produits allergènes : information disponible sur demande

Origine de nos viandes : France / Royaume-Uni / Irlande

Prix Nets TTC et Service inclus



CARTE DES BOISSONS



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fait maison



QUALITÉ
TOURISME

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.